Use & Care Guide

Induction Cooktop

Electrolux

318 203 636 (0909) Rev. D

2 Finding Information

MAKE A RECORD FOR FUTURE USE

Purchase Date_____

Model Number_____

Serial Number_____

QUESTIONS?

For toll-free telephone support in the U.S. and Canada:
1-877-4ELECTROLUX (1-877-435-3287)

For online support and internet product information:
www.electroluxicon.com

NOTE

The serial and model numbers may be found on the serial plate located under the cooktop.

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TABLE OF CONTENTS

Finding Information 2-3
Make a Record for Future use 2
Questions? 2

Safety 4-6
Important Safety Instructions 4

Induction Cooktop Features 7-8

Before Using the Cooktop 9-11
Use the Correct Cookware Type 9
Minimum Pan Size Requirements 9
Cookware Recommendations 10
Use Quality Cookware in Good Condition 11

Setting Surface Controls 12-17
Using the Touch Controls 12
Cooktop Main Power Pad 12
Controls Lock Pad 12
Minute Timer Pad 12
Using the Glide-2-Set™ Zone Control 13
Operating the Cooking Zones 14-15
LED Messages or Light Indicators Displayed by Cooking Zone Controls 15
Preheat Recommendations 16
Power Sharing 16
Setting Power Boost Feature 17
Operational Noises 17

General Care & Cleaning 18-19
Ceramic Glass Cooktop Cleaning & Maintenance . 18
Cleaning Recommendations for Ceramic Glass Cooktop 19

Solutions to Common Problems 20-22
Entire Cooktop Does Not Operate 20
Cooktop Turns Off While Cooking 20
Cooking Zone Does Not Heat Food 20
Cooking Zone Heats Food Too Hot or Not Enough 21
Food Does Not Heat Evenly 21
Poor Cooking Results 21
Cooktop Zone Control Displays an error code 21
Cooking zones inner LEDs continuously rotating around digital display 21
Metal Marks on Ceramic Cooktop Glass 22
Scratches or Abrasions on Ceramic Cooktop Glass 22
Brown Streaks or Specks on Ceramic Cooktop Surface 22
Area of Discoloration with Metallic Sheen on Ceramic Cooktop Glass 22

Warranty Information 23

4 Safety

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance. Save these instructions for future reference.

This manual contains important safety symbols and instructions. Please pay attention to these symbols and follow all instructions given.

⚠ WARNING

This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

⚠ CAUTION

This symbol will help alert you to situations that may cause bodily injury or property damage.

⚠ WARNING

To reduce the risk of fire, electrical shock, or injury when using your electric cooktop, follow basic precaution including the following:

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

⚠ CAUTION

Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your Doctor or the pacemaker or similar medical device manufacturer about your particular situation.

- **Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance.** Never allow children to play with packaging material.

- **Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 - latest edition in the United States, or CSA Standard C22.1, Canadian Electrical Code, Part 1, in Canada, and local code requirements.** Install only per installation instructions provided in the literature package for this appliance.

Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.

- **User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician to reduce the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the product.**
- **Storage on Appliance. Flammable materials should not be stored near or on the cooking surface.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.

⚠ CAUTION

Do not store items of interest to children in the cabinets above the appliance. Children climbing on the cooktop to reach items could be seriously injured.

- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.

⚠ CAUTION

DO NOT TOUCH COOKING ZONES OR AREAS NEAR THESE SURFACES. Cooking Zones may be hot from residual heat even though they are dark in color. Areas near the Cooking Zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

⚠ WARNING

Never use your appliance for warming or heating a room.

- **Wear Proper Apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do Not Use Water or Flour on Grease Fires. Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.** Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do Not Heat Unopened Food Containers. Buildup of pressure may cause the container to burst and result in injury.**

6 Safety

IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR COOKTOP

- **Know which touch key pads controls each surface of the Cooking Zones.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When flaming food under the hood, turn fan on. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Size**. This appliance is equipped with one or more Cooking Zones of different sizes. Select utensils having flat bottoms large enough to cover the Cooking Zones. The pan detection sensors will not allow the affected Cooking Zones to operate without a pan present.
- **Utensil Handles Should Be Turned Inward and Should Not Extend Over Adjacent Cooking Zones**. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- **Never Leave Prepared Food on the Cooking Zones.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt or become damaged.
- **Protective Liners**. Do not use aluminum foil to line any part of the cooktop. Only use aluminum foil as recommended after cooking process, if used as a cover to be placed over the food. Any other use of aluminum foil may result in the risk of electric shock, fire or short circuit.
- **Glazed Cooking Utensils**. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood.** The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.

FOR CERAMIC-GLASS COOKTOP ONLY

- **Do Not Clean or Operate a Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean Cooktop with Caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce harmful fumes if applied to a hot surface.
- **Do Not Place Hot Cookware on Cold Cooktop Glass.** This could cause glass to break.
- **Do Not Slide Pan Across the Cooktop Surface.** They may scratch the cooktop surface.
- **Do Not Let Pans Boil Dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty).

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

INDUCTION COOKTOP FEATURES

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP

A COOLER COOKTOP - A unique feature of the Induction Cooktop is whether turned ON or OFF, the cooktop surface remains cooler than standard ceramic cooktops.

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

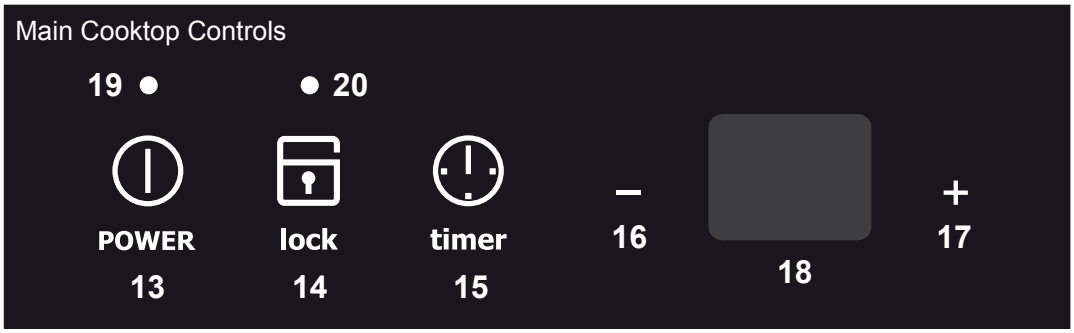
MAGNETIC DETECTOR - The coil sensor automatically detects whether the pan is magnetic and eliminates accidental “turn-ONs.”

PAN SIZE DETECTION - The pan recognition sensor automatically detects and adapts the Cooking Zones to the pan sizes in use.

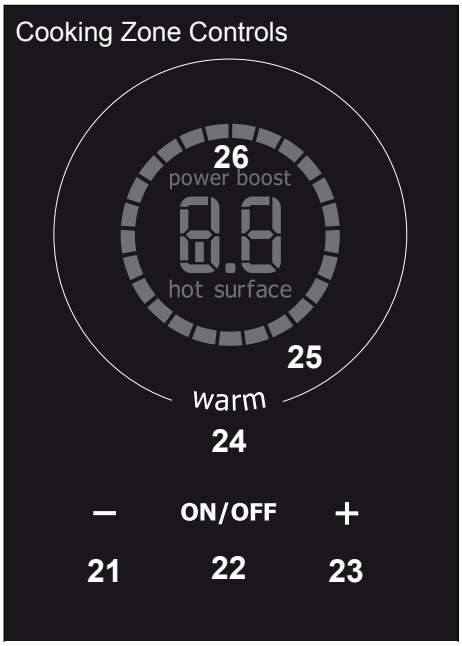
EFFICIENT - Induction cooking heats faster while using less energy. Induction power levels are quick to boil and delicate when simmering.

1. Left Rear Cooking Zone.
2. Center Rear Cooking Zone (36” model only).
3. Right Rear Cooking Zone.
4. Left Front Cooking Zone Double Element (36" model only).
5. Right Front Cooking Zone.
6. Left Front Cooking Zone (30" model only)
7. Left Rear Cooking Zone Control Pads.
8. Center Rear Cooking Zone Control Pads. (36” model only)
9. Right Rear Cooking Zone Control Pads.
10. Left Front Cooking Zone Control Pads.
11. Right Front Cooking Zone Control Pads.
12. Main Cooktop Controls.

INDUCTION COOKTOP FEATURES (CONT'D)



13. Cooktop Power Key Pad.
14. Controls Lock Key Pad.
15. Minute Timer ON/OFF Key Pad.
16. Minute Timer Setting " **-** " Pad.
17. Minute Timer Setting " **+** " Pad.
18. Minute Timer Display (displays up to 99 minutes.
19. Cooktop Power Indicator Light.
20. Controls Lockout Indicator Light.
21. Cooking Zone " **-** " Pad (for each Cooking Zone).
22. Cooking Zone ON/OFF Key Pad (for each Cooking Zone).
23. Cooking Zone " **+** " Key Pad (for each Cooking Zone).
24. Keep Warm Setting Key Pad (for each Cooking Zone).
25. **Glide-2-Set**™ Rotary Touch Slider Zone Control (for each Cooking Zone.
26. Cooking Zone Power Level Display (for each Cooking Zone).



USE THE CORRECT COOKWARE TYPE

The magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones.

When purchasing pans, look for cookware specifically identified by the manufacturer for use with Induction cooktops. If you are not sure, use a magnet to test whether the cookware type will work. If a magnet sticks to the bottom of the cookware, the material type is correct for Induction cooking (See Fig. 1).

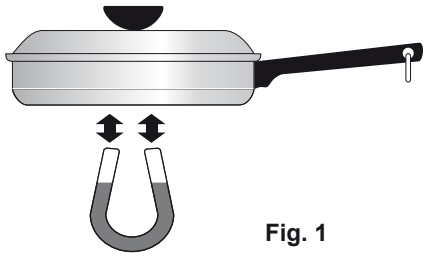


Fig. 1

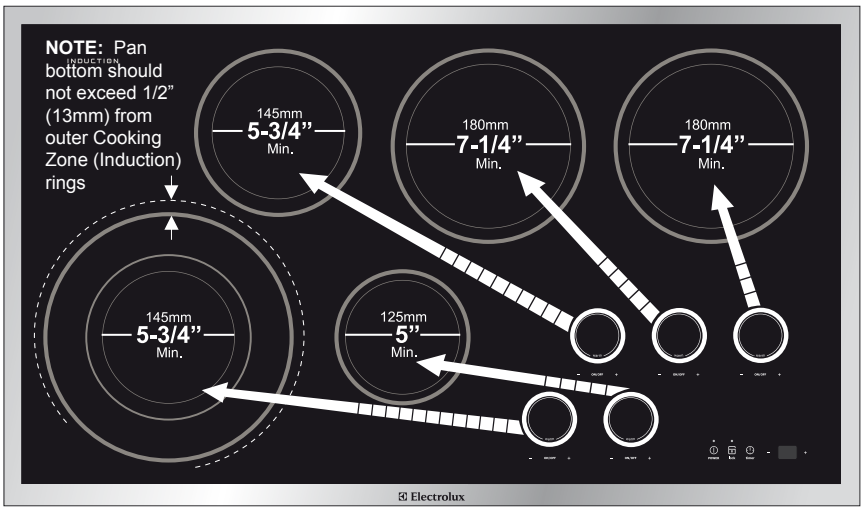
It is recommended to always use heavier high quality stainless steel cookware on your Induction Cooktop surface. This will greatly reduce the possibility of developing scratches on the ceramic surface.
Even quality cookware can scratch the cooktop surface, especially if cookware is slid over the ceramic cooktop surface without being lifted up. Over time sliding **ANY** type of cookware over the ceramic cooktop will likely alter the overall appearance of the cooktop. Eventually the buildup of scratches will make cleaning the surface difficult and degrade the overall appearance of the cooktop.

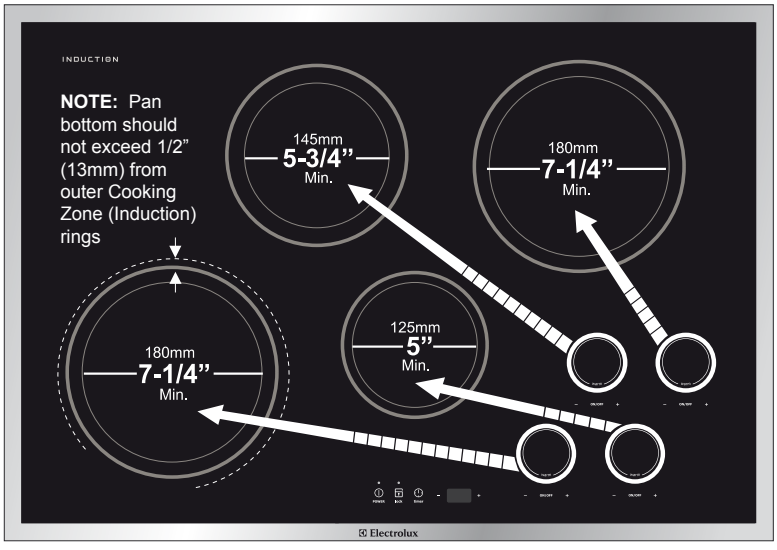
MINIMUM PAN SIZE REQUIREMENTS

USE THE CORRECT SIZE COOKWARE - The Cooking Zones available on the Induction Cooktop require a **MINIMUM** pan size to be used at each location. The inner ring of each Cooking Zone is your guide to the correct MINIMUM pan size. The pan bottom must FULLY cover the inner ring for proper cooking to occur.

The thicker outer ring at each Cooking Zone is helpful to determine the pan **MAXIMUM** size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2” beyond the thicker line on the Cooking Zone. The pan must make FULL contact on the glass surface without the bottom of the pan touching the metal cooktop trims.

NOTE: If a pan made of the correct material is centered properly on any of the active Cooking Zones but is TOO SMALL, the LEDs around the digital part of the display will start rotating around the affected Cooking Zone Display and the pan will not heat.




INDUCTION
NOTE: Pan bottom should not exceed 1/2” (13mm) from outer Cooking Zone (Induction) rings
145mm 5-3/4” Min.
180mm 7-1/4” Min.
180mm 7-1/4” Min.
125mm 5” Min.
Electrolux

COOKWARE RECOMMENDATIONS

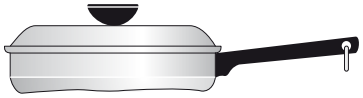
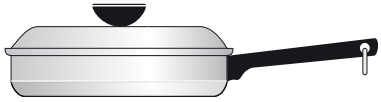
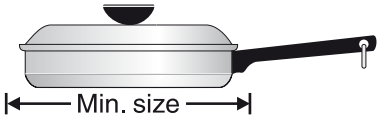
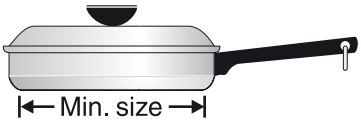
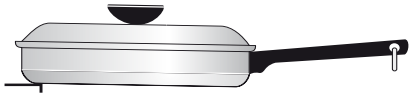
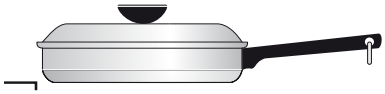
INCORRECT	*CORRECT*
• Cookware not centered on Cooking Zone surface.	• Cookware centered correctly on Cooking Zone surface.
	
• Curved or warped pan bottoms or sides.	• Flat pan bottom & straight sides.
	
• Pan does not meet the minimum size required for the Cooking Zone used.	• Pan size meets or exceeds the recommended minimum size for the Cooking Zone.
	
• Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.	• Pan rests completely on the Cooktop surface.
• Heavy handle tilts pan.	• Pan is properly balanced.

Fig. 1

PLEASE NOTE - ANY one of the incorrect conditions listed above in Fig. 1 may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet any of these conditions, one or more of the Cooking Zones will not heat indicated by rotating LEDs surrounding the digital display for that affected zone. Correct the problems before attempting to reactivate the cooktop.

USE QUALITY COOKWARE IN GOOD CONDITION

The cookware used with the Induction Cooktop should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware (See Fig. 1). Be sure to follow all the recommendations for using cookware.

Also remember to:

- Use cookware made with the correct material type for Induction Cooking.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty).
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

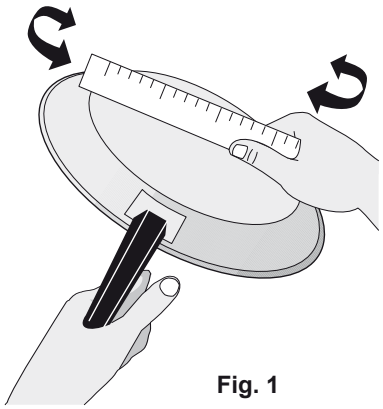


Fig. 1

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** from residual heat transferred from the cookware and burns may occur.

⚠ CAUTION

DO NOT TOUCH HOT COOKWARE or PANS directly with hands. Always use oven mitts or pot holders to protect hands from burns.

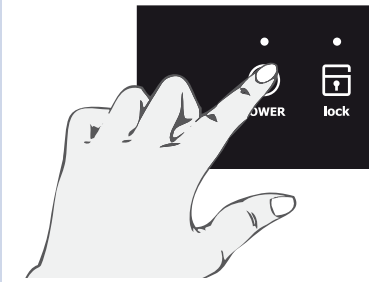
⚠ CAUTION

DO NOT SLIDE Cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.

Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

12 Cooktop Main Control Pads

USING THE TOUCH CONTROLS



The recommended way to use the touch pads on the cooktop is with your finger placed in the center of the touch pad. If the finger is not placed on the center of a pad, the cooktop may not respond to the selection made.

Lightly contact the pad with the flat part of your entire fingertip. Do not just use the narrow end of your fingertip.

COOKTOP MAIN POWER PAD

Fig. 1

Fig. 2

The Cooktop **POWER** key pad enables the entire Cooktop.

To power the cooktop, touch and hold the **POWER** key pad for 1/2 second. A beep will sound and the Power LED will glow (See Fig. 2). The cooktop will be in a ready mode for 10 seconds. If no other key pads are touched the Cooktop Main **POWER** will turn OFF automatically.

To turn the Main Power OFF touch Main **POWER** key. A beep will sound and the Power Indicator Light will turn OFF (See Fig. 1).

CONTROLS LOCK PAD

Fig. 3

Fig. 4

CONTROLS LOCK - The Induction Cooktop may be locked in order to prevent the cooktop from accidentally being turned ON.

To turn ON the Controls Lock feature, make sure the unit is powered OFF (See above, Figure 1). Touch and hold the **LOCK** key pad for 3 seconds. A beep will sound and the Lock indicator light will glow (Fig. 4). Once locked, no other displays will glow and no Cooking Zones will activate.

To turn the Controls Lock OFF, touch and hold the **LOCK** key pad for 3 seconds. A beep will sound, the Lock indicator light will turn OFF (Fig. 3) and the cooktop may be used normally. Remember to power ON the cooktop if it is needed right away.

MINUTE TIMER PAD

Fig. 5

Fig. 6

The Minute Timer feature may be useful in the kitchen if a recipe calls for keeping track of time. This feature will keep track of time from 1 to 99 minutes. The timer display will begin to count down minutes once set.

To Set the Minute Timer feature, touch the "**TIMER**" key (Fig. 5). Touching and releasing the + or the — key pads (Fig. 6) will increase or decrease the Minute Timer setting by 1 minute with each key press (up to 99 minutes).

Once the Timer LED displays the desired amount of time, release the + or the — Arrow key pads (Fig. 6). The Minute Timer will begin the countdown with remaining minutes. Once the Minute Timer reaches 1 minute, the timer will start counting down by seconds until 00 is reached. Once the Minute Timer reaches 00 a long beep will sound indicating that the time is up and the Timer display will flash 00.

To cancel or turn OFF the Minute Timer, touch the "**TIMER**" key (Fig. 5).

USING THE GLIDE-2-SET™ ZONE CONTROL

The Glide-2-Set™ zone control is a new and innovative way to set your cooking zone power. Heat is controlled by just the touch of a finger, resulting in a clean look uncluttered by knobs or dials. These controls are intuitive, precise and very stylish. Three methods of setting these controls are available for a better ease of use.

Powering ON/OFF

Press the ON/OFF pad to activate the Glide-2-Set™ zone control.

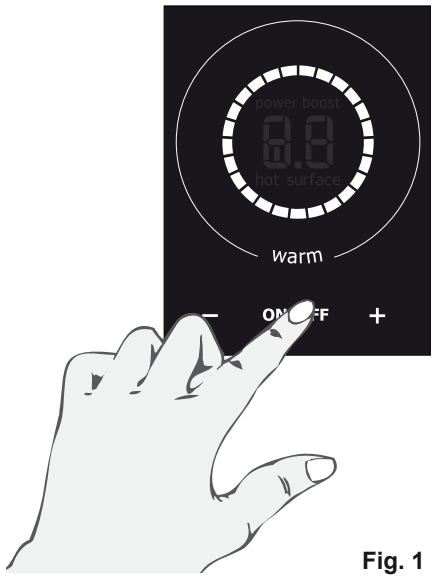


Fig. 1

Setting WARM

Press the WARM pad to keep the cooking utensil at serving temperature.

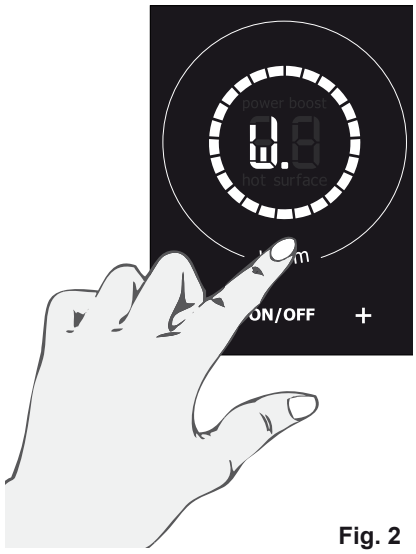


Fig. 2

Zone Control Power Levels

Over 25 power levels are available with the Glide-2-Set™ controls. Here are the exact positions for those precise settings.

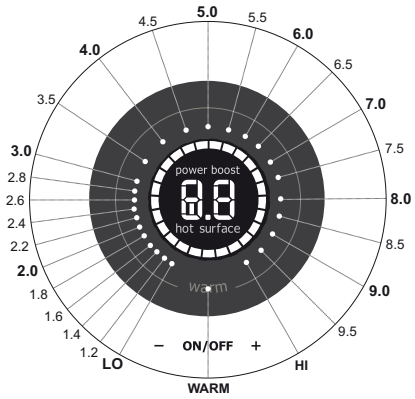


Fig. 3

Method 1

Slide a finger in the Glide-2-Set™ ring touch area.

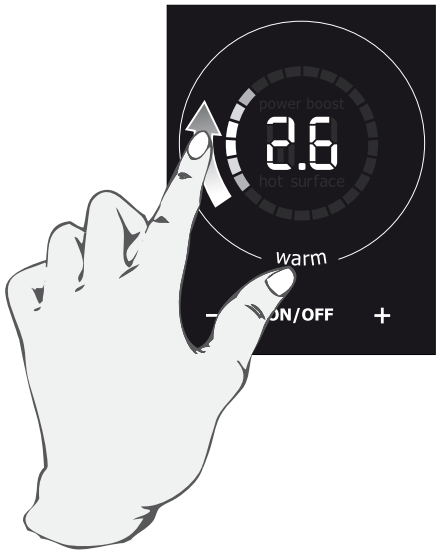


Fig. 4

Method 2

Directly touch any position in the Glide-2-Set™ ring touch area.

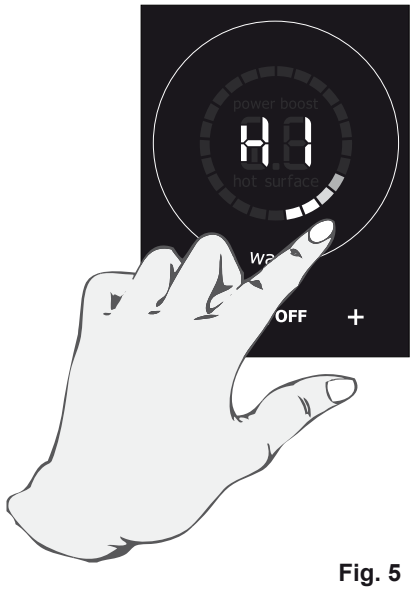


Fig. 5

Method 3

Touch "**-**" and/or "**+**" pads for precise power value setting. At startup, pressing "**-**" will set the control at **Lo** and pressing "**+**" will set it at **Power Boost**.

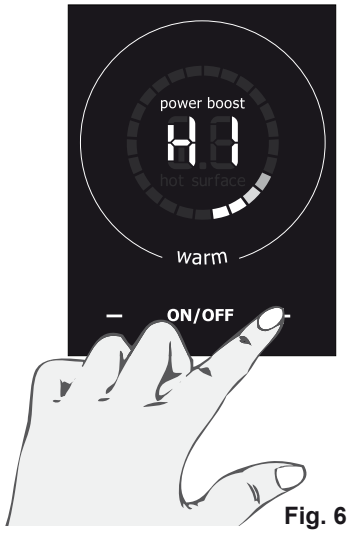


Fig. 6

14 Setting Surface Controls

OPERATING THE COOKING ZONES

The Induction cooktop has four or five Cooking Zones designed for cookware of various sizes. Be sure to place cookware that meets the minimum and maximum pan size requirements for the Cooking Zone desired and is best for the amount of food being prepared. Place the cookware with the prepared food on the Cooking Zone **BEFORE** setting any of the Cooktop controls.

To Turn ON one or more of the Cooking Zones:

1. Place the prepared food using the correct type and size cookware on the desired Cooking Zone. Be sure to center the cookware on Cooking Zone completely covering the minimum ring marked on the Zone surface. PLEASE NOTE: If the cookware requirements for the Cooking Zone (pan wise) are not met the sensors will detect a problem and the LEDs around the digital part of the display will start rotating around the affected Cooking Zone Display. Any problems must be corrected before proceeding.
2. Touch and hold the **POWER** key pad for 1/2 seconds (or until a beep sounds). The Power LED located above the **POWER** key pad will turn ON. **NOTE:** If no other key pad is touched within 10 seconds the request to Power ON the cooktop will clear.
3. To start one or more of the Cooking Zones, lightly touch the **ON/OFF** key pad for the Cooking Zones needed. A beep will sound and the chosen Cooking Zone will show a dim ring of light indicating no power level for the Zone has been set yet. **NOTE:** If no other key pad is touched within 10 seconds the request to Power ON the Cooktop Zone will clear.
4. Set the desired power level for the Cooking Zone by using one of the three methods explained on page 13. If the “**Power Boost**” maximum power level is needed, once you power up the Cooking Zone, touch the "+" pad and "**Power Boost**" will be displayed in the Cooking Zone Display.

   NOTE: Once the Cooking Zone power level has been set the food will begin to heat at that level until the power level is manually changed except for Power Boost which will reduce to HI after a specific amount of time. For more information about the available Cooktop Zones power levels available see “Power Level Settings” section on page 15.

To Turn OFF the Cooking Zones:

1. Once cooking is complete, touch the **ON/OFF** key pad to turn the Cooking Zone OFF.
2. A beep will sound and the chosen Cooking Zone power level display will turn off. If no other Cooking Zones are active and no other key pads are touched the entire cooktop will shut OFF automatically in 10 more seconds.
3. When any Cooking Zone is OFF, the corresponding Cooking Zone display may display **hot surface** if the Cooking Zone temperature is too HOT. The cooking zone display will continue to display **hot surface** even if the Cooktop is switched OFF. The cooking zone controls will continue to display **hot surface** as long as the cooktop remains HOT.

⚠ CAUTION

The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. **The glass surface may be HOT** form residual heat transferred from the cookware and burns may occur.

OPERATING THE COOKING ZONES (CONT'D)

IMPORTANT OPERATING NOTES:

- Fluids spilled or objects lying on the controls area of the cooktop may cause the cooktop to display an error code and turn OFF while cooking. Clean the spills or remove the objects from the cooktop.
- Be sure the cooktop vent openings are NOT blocked. If the vent openings are blocked, the cooktop internal sensor may shut OFF the cooktop to avoid overheating the appliance.
- If the cookware or pan is moved from the center of any active Cooking Zone for any reason, a sensor will detect the situation and the cookware will no longer heat. The affected Cooking Zone display will rotate the LEDs surrounding the digital display indicating a pan is not detected. The Cooking Zone will remember the power level setting for up to 3 minutes before the Cooking Zone will automatically shut OFF.

LED MESSAGES OR LIGHT INDICATORS DISPLAYED BY COOKING ZONE CONTROLS

POWER LEVEL SETTINGS - The Cooking Zones have separate Power Level displays. Once active, the Cooking Zones will provide 26 Power Levels to choose from. These include Lo (Fig. 1), 2, 3, 4, 5, 6, 7, 8, 9 and HI; as well as precise .2 increment Cooking Zone Power Levels between Lo and 3 (Fig. 2); and half-increment power levels between 3 and 9.5 (Fig. 3). The highest setting of "**Power Boost**" (Fig. 4) provides up to 139% power for 10 minutes or 14 minutes for specific cooking zones (see page 17).

RESIDUAL HEAT - Once any Cooking Zone has been used and the cooktop surface temperature on any of the Cooking Zones is still HOT, **hot surface** (See Fig. 5) will appear in the display for the affected Cooking Zone. The **hot surface** will continue to display even if the Cooking Zone has been turned OFF as long as the temperature is still too HOT.

KEEP WARM - Use the WARM key pad to activate the Warm setting for any of the Cooking Zones. The ON/OFF key pad for the desired Cooking Zone must be activated first, then touch the Cooking Zone WARM key pad area once to set. W (warm) should appear in the corresponding Cooking Zone display (See Fig. 6). You can also press the "-" pad until W appears.

PAN DETECTION - All Cooking Zones will provide a Pan Detection message. If a Cooking Zone is turned ON and no pan is detected, or the pan has been moved or is not centered correctly, or is not made of magnetic material, the affected Cooking Zone display will rotate the LEDs surrounding the digital display and the Cooking Zone will not heat. The LEDs will continue to rotate until either a pan is detected or until the zone is turned off either by pressing the ON/OFF key pad or 3 minutes after the no pan detection has commenced.

Fig. 1

Fig. 2

Fig. 3

Fig. 4

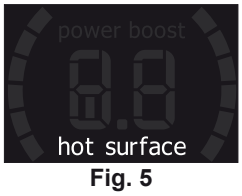


Fig. 5

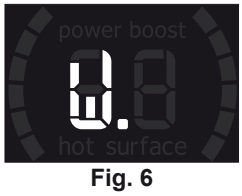


Fig. 6

PREHEAT RECOMMENDATIONS

When preheating a pan on the cooktop always watch carefully. Whenever using the cooktop the user should always pay attention to any items cooking and remain attentive until the cooking process is complete.

Keep in mind that induction may decrease the amount of time required to preheat the desired pan.

POWER SHARING

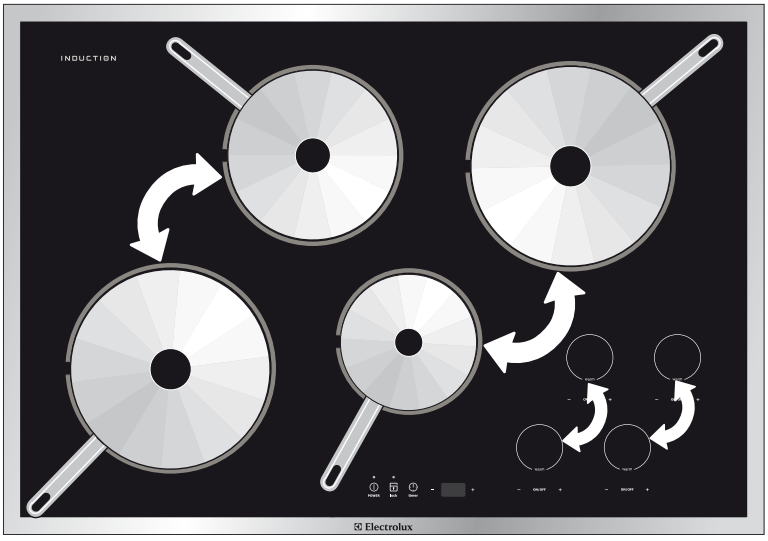


Figure 1 - 30" Cooktop

If you are cooking in both zones of a heating section, the last zone that began to heat will cook at the power setting you selected. The other zone will experience a slight decrease from its power setting if both zones are set high enough.

The 30” cooktop is equipped with four cooking zones within two heating sections: right and left. Each section is powered by one induction inverter. The two cooking zones in the right and left section (see figure 1) share the power of one inverter.

The 36” cooktop is equipped with five cooking zones within three heating sections: right, left and center. Each section is powered by one induction inverter. The two cooking zones in the right and center section (see figure 2) share the power of one inverter. The front left cooking zone double element has its own inverter.

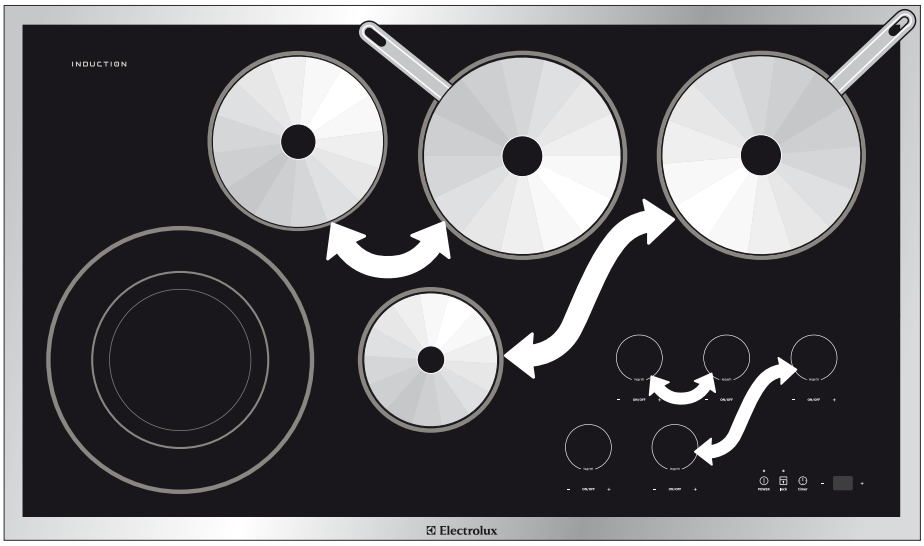


Figure 2 - 36" Cooktop

POWER SHARING TIPS: Remember to select the power setting last for the cooking zone you want to maintain at full setting heat. To maintain full setting heat for two items, place one item on a zone in one section, and the other item on a zone in another section.

SETTING POWER BOOST FEATURE

Your induction cooktop is equipped with a Power Boost feature on each cooking zone. The Power Boost feature is used to bring large quantities of water or food to cooking temperature at the fastest speed possible. The Power Boost feature will give you up to 139% power output for a maximum of 10 minutes on most inductors.

On the 30" cooktop, the left front and right rear zones will Power Boost for a maximum of 14 minutes.

On the 36" cooktop, the right and center rear zones will Power Boost for a maximum of 14 minutes.

To Turn ON the Power Boost Feature:

- Turn on the cooking zone you want to set to Power Boost then press the "**+**" key pad and the Power Boost will be shown in the display as well as the HI indicator (figure 1).

Figure 1
To set the Power Boost, press + when the zone is first turned on.

OPERATIONAL NOISES

The electronic processes involved with Induction Cooking create some unusual background noises. These noises are normal and part of the Induction Cooking process.

Please note that these noises are more noticeable while cooking at the Power BOOST level. Very loud noises are not part of normal Induction Cooking.

CERAMIC GLASS COOKTOP CLEANING & MAINTENANCE

Consistent and proper cleaning is essential to maintaining your ceramic glass cooktop

Prior to using your cooktop for the first time, apply the recommended CookTop® Cleaning Creme to the ceramic surface. Buff with a **non-abrasive** cloth or **no-scratch** cleaning pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.

Any cookware (cast iron, metal, glass, ceramic, etc) with rough bottoms can mark or scratch the cooktop surface. **Do not slide anything metal or glass** across the cooktop. **Do not** use your cooktop as a cutting board or work surface in the kitchen. **Do not** cook foods directly on the cooktop surface without a pan. **Do not** drop heavy or hard objects on the glass cooktop, because they may cause it to crack.

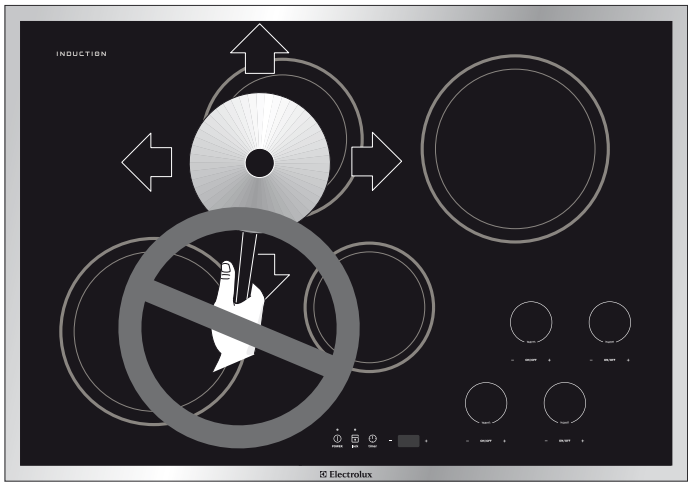


Figure 1

CLEANING RECOMMENDATIONS FOR THE CERAMIC GLASS COOKTOP

⚠ CAUTION

Before cleaning the cooktop, be sure the controls are turned to OFF and the cooktop is COOL.

⚠ WARNING

DO NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically damage the ceramic-glass surface.

For light to moderate soil:
Apply a few drops of CookTop® Cleaning Creme directly to the cooktop. Use a paper towel or use a **non-abrasive** plastic type **no-scratch** pad to clean the entire cooktop surface. Make sure the cooktop is cleaned thoroughly, leaving no residue.

For heavy, burned on soil:
Apply a few drops of CookTop® Cleaning Creme directly to the soiled area. Rub the soiled area using a **non-abrasive** plastic type **no-scratch** pad, applying pressure as needed. Do not use the pad you use to clean the cooktop for any other purpose.

If soils remain, carefully scrape soils with a metal razor blade scraper, holding scraper at a 30 degree angle to the surface. Remove loosened soils with cooktop cleaning cream and buff surface clean.

IMPORTANT NOTE: Damage to the ceramic glass cooktop may occur if you use an abrasive type scratch pad. Only use cleaning products that have been specifically designed for ceramic glass cooktop.

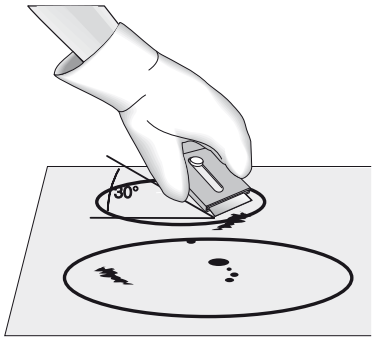


Fig. 1

Plastic or foods with a high sugar content:
These types of soils need be removed immediately if spilled or melted onto the ceramic cooktop surface. Permanent damage (such as pitting of the cooktop surface) may occur if not removed **immediately**. After turning the surface elements OFF, use a razor blade scraper or a metal spatula with a mitt and scrape the soil from the hot surface (as illustrated). Allow the cooktop to cool, and use the same method for heavy or burned on soils.

Do not use the following on the ceramic cooktop (See Fig. 2):

- **Do not use abrasive cleaners and scouring pads, such as metal and some nylon pads. They may scratch the cooktop, making it more difficult to clean.**
- **Do not use harsh cleaners, such as chlorine bleach, ammonia or oven cleaners, as they may etch or discolor the cooktop.**
- **Do not use dirty sponges, cloths or paper towels, as they can leave soil or lint on the cooktop which can burn and cause discoloration.**

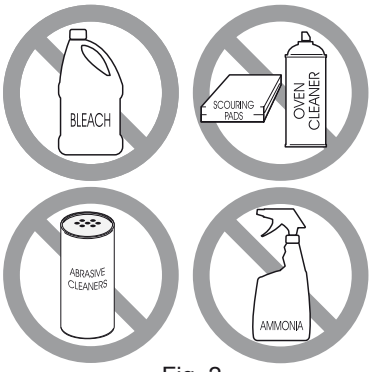


Fig. 2

20 Solutions to Common Problems

⚠ IMPORTANT

Before calling for service, review the following problems first. It may save you both time and expense. This list includes common experiences that are not the result of defective workmanship or material in your cooktop.

ENTIRE COOKTOP DOES NOT OPERATE

- Cooktop controls are locked. Set the cooktop controls to unlock the Cooktop (See p. 12 for further instructions).
- Make sure household electrical circuit breaker is ON and that power is properly supplied to the Cooktop.
- Service wiring not complete. Contact installation agent or dealer.
- Power outage. Check house lights to be sure. Call local electric company.

COOKTOP TURNS OFF WHILE COOKING

- Cooktop internal heat sensor has detected high temperatures inside the appliance. Be sure the appliance vent holes are not blocked. **(Refer to the Installation Instructions supplied with the cooktop for more detailed cooktop installation information).**
- Fluids spilled or object lying on controls area of cooktop. Clean spills or remove object. Repower cooktop.
- Cooking zone had been used with dry pot at a high power level. Wait for the cooking zone to cool down.

COOKING ZONE DOES NOT HEAT FOOD

- No cookware was placed on the Cooking Zone or the cookware material type is incorrect for Induction Cooking.
- Cookware bottom not large enough for Cooking Zone.
- Cookware is warped or in poor condition.
- Cookware is not centered on Cooking Zone.
- Cookware resting on cooktop trim or does not rest completely on cooktop surface.
- No power to the appliance. Check steps under "**Entire cooktop does not operate**" in this checklist.
- Incorrect Cooking Zone control setting. Make sure the correct control is ON for the Cooking Zone being used. Make sure the cooktop is not locked.

COOKING ZONE HEATS FOOD TOO HOT OR NOT HOT ENOUGH

- Incorrect power level setting. Adjust the power level setting higher or lower and refer to recipe for guidance and adjust accordingly.

FOOD DOES NOT HEAT EVENLY

- Lightweight or warped pans were used. Be sure to use good quality cookware.
- Use only flat bottom, evenly balanced medium or heavyweight cookware. Heavy and medium weight pans heat evenly. Because lightweight pans heat unevenly, foods may burn more easily (See pages 9 to 11 for further information).
- Adjust Cooking Zone power level setting until the proper amount of heat is obtained.

POOR COOKING RESULTS

- Many factors affect cooking results. Adjust the recipe's recommended power levels or cooking times.
- Cookware is too lightweight or warped. Use heavier quality cookware so foods being prepared may cook more evenly.

COOKTOP ZONE CONTROLS DISPLAY ERROR CODE

- If an error occurs that affects a zone, that zone will display an error and that specific zone will shut down. If the error affects more than one zone but a single Induction Heater, then the zones affected by that Induction Heater will display an error and those specific zones will shut down. However if an error occurs that affects the whole cooktop, then the error will display in all zones and the whole cooktop will shut down. If any error occurs try shutting power down to the cooktop then reapply power. If the error persists then call Electrolux 1-877-4ELECTROLUX (1-877-435-3287).

COOKING ZONES INNER LEDs CONTINUOUSLY ROTATING AROUND DIGITAL DISPLAY

- Induction Cooktop pan detection sensors do not see the correct cookware. Test with a magnet to be sure cookware is made with Induction compatible material.
- Cookware has been removed from the Cooking Zone without turning the Cooking Zone OFF. Place cookware back on to the Cooking Zone or if finished cooking turn OFF the affected Cooking Zone.
- Cookware is not centered over the Cooking Zone properly. Refer to page 10 for correct cookware placement.

METAL MARKS ON CERAMIC COOKTOP GLASS

- Sliding or scraping of metal utensils on cooktop surface can cause metal marks. DO NOT slide cookware or cooking utensils across the cooktop surface. Use the recommended ceramic glass cooktop cleaning creme to remove the marks. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.

SCRATCHES OR ABRASIONS ON CERAMIC COOKTOP GLASS

- Coarse particles such as salt or sand between cooktop and cookware or cooking utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before placing on cooktop. Small scratches do not affect cooking and will become less visible with time.
- Cleaning materials not recommended for ceramic-glass cooktop have been used. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.
- Cookware with rough bottoms were used. Use smooth, flat-bottomed cookware ONLY.

BROWN STREAKS OR SPECKS ON CERAMIC COOKTOP SURFACE

- Boil overs are cooked onto cooktop surface. Use a razor blade scraper to remove soil. See "Cooktop Cleaning & Maintenance" in the **General Care & Cleaning** section.

AREA OF DISCOLORATION WITH METALLIC SHEEN ON CERAMIC COOKTOP GLASS

- Mineral deposits from food and/or water can cause discoloration with metallic sheen. Remove using a ceramic-glass cooktop cleaning creme. Remember to use cookware with clean, dry bottoms. For more information See "Cooktop Cleaning and Maintenance" in the **General Care & Cleaning** section.

COOKTOP WARRANTY *Your cooktop is protected by this warranty*

In the U.S.A., your appliance is warranted by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux Home Products North America servicer. **In Canada**, your appliance is warranted by Electrolux Canada Corp.

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
FULL ONE-YEAR WARRANTY	One year from original purchase date	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under NORMAL RESPONSIBILITIES OF THE CONSUMER. *
LIMITED 2ND-5TH YEAR WARRANTY (Glass Smoothtop, Seal & Elements)	Second through fifth years from original purchase date	Provide a replacement for any defective surface heating element, deteriorated rubberized-silicone seal (upswept models only), or glass smoothtop that cracks due to thermal breakage **(not customer abuse)**.	Diagnostic and any transportation and labor costs which are required because of service.
LIMITED WARRANTY (Applicable to the State of Alaska)	Time periods listed above.	All of the provisions of the full and limited warranties above and the exclusion listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

***NORMAL RESPONSIBILITIES OF THE CONSUMER**

This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves,etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

EXCLUSIONS

This warranty does not cover the following:

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.
   NOTE: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by servicers other than Electrolux Home Products North America or its authorized servicers; use of parts other than genuine Electrolux Home Products parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by contacting Electrolux Home Products:

USA
1•800•944•9044
Electrolux Home Products
North America
P.O. Box 212378
Augusta, GA 30917

Canada
1•866•294•9911
Electrolux Home Products
North America
802, boul. L'Ange-Gardien
L'Assomption, Québec
J5W 1T6

This warranty only applies in the 50 states of the U.S.A., Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by Electrolux Home Products North America, a division of White Consolidated Industries, Inc. **In Canada**, your appliance is warranted by Electrolux Canada Corp.

Electrolux